



## **Fallen Butternut Squash Soufflé**

*This delicious gratin, a traditional Thanksgiving side dish in our family, can be served with any roast meat or poultry, or on its own as a vegetarian main course.*

*One 9" gratin | Serves 6*

### **Ingredients**

1 large or 2 medium butternut or other winter squash (to yield 3 cups purée)  
¼ cup honey  
3 tablespoons all purpose flour  
1 teaspoon kosher salt  
¼ teaspoon freshly grated nutmeg  
¼ teaspoon cinnamon  
3 large eggs, separated  
¼ cup pecans, chopped  
½ lemon, juiced

### **Method**

Preheat the oven to 350° F.

Butter a 9" gratin dish or baking pan. Pour 1/2 cup water into each of one or two baking pans large enough to hold the squash.

Cut the squash in half and scoop out the seeds. Place the halves cut side down on the baking pan(s) and bake about 40 minutes, until soft. Let the squash cool; spoon out the soft flesh and purée in a food processor (this should yield about 3 cups of purée).

Combine 3 cups of puréed squash, honey, flour, salt, nutmeg, cinnamon and egg yolks in a bowl; blend well.

Beat the egg whites until they reach stiff peaks. Carefully fold into the squash mixture until no streaks of white remain. Pour the soufflé mixture into the buttered baking dish and sprinkle nuts over the top. Bake approximately 45 minutes, or until golden. Serve immediately.